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morphy richards®

Food Fusion Steamer

Please read and keep these instructions

Getting the best from your new appliance..

FOODFUSION

STEAM

Steam tube
For steaming large quantities of food or foods with similar cooking times, use your steam tube to equalise the cooking times in all tiers.

Water top up
Easy fill water tank on each side of the steamer.

Assembly & storage
Each plastic ring and tray is labelled either 'Top', 'Middle' or 'Bottom' to help you assemble the unit. The 'Top' tray and ring stack on top of the 'Middle' ring and tray which then stack on top of the 'Bottom' ring and tray. Handy hint: when storing the unit, the parts need to be stacked in reverse order, for example, the 'Bottom' tray will stack on top of the 'Middle' tray and both of these stack on top of the 'Top' tray. This also applies to the plastic rings.

UP TO 5 YEAR GUARANTEE
WHEN THIS PRODUCT IS REGISTERED DIRECTLY WITH MORPHY RICHARDS

To register for your 5 year guarantee ring the Helpline numbers below.
Please have the following information available:
Serial number:
Model number: 48751
(see page 12 for guarantee details)

CE

For replacement parts, help with using your Morphy Richards product, problems and lots more, contact us by phone or through our website.

UK Helpline: 0870 060 2612
Replacement parts: 0870 167 6643
Ireland 1800 409119

www.morphyrichards.com

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IMPORTANT SAFETY INSTRUCTIONS

The use of any electrical appliance requires the following of basic common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

In addition we offer the following essential safety advice.

Personal safety

- Do not touch hot surfaces. Use oven gloves or a cloth when removing the lid or handling hot containers as hot steam will escape.
- **WARNING: To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.**
- **WARNING: Extreme caution must be used when moving the steamer when containing hot food, water, or other hot liquids.**
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair or electrical or mechanical adjustment.
- Do not fill above the maximum level. If the steamer is overfilled, boiling water may be ejected which can scald.
- This appliance is not intended for use of persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the application by a person responsible for their safety.

Location

- Do not use outdoors or near water.
- Ensure that this appliance is situated out of reach of children.
- Do not place directly under kitchen wall cupboards when in use as it produces large amounts of steam. Avoid reaching over the steamer when in use.

Mains lead

- The mains lead should reach from the socket to the base unit without straining the connections.
- Do not let the cord hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the lead run across an open space e.g. between a low socket and table.

Children

- Never allow a child to operate this appliance. Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.
- Children should be supervised to ensure that they do not play with the appliance.

Other safety considerations

- Do not use attachments or tools not recommended by Morphy Richards this may cause fire, electric shock or injury.
- To open, lift the lid off towards yourself but tilted away from you.
- Do not use any steamer parts in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not leave it in a damp and corrosive environment.
- Do not switch the steamer on unless it contains at least 1 cup of water, otherwise the steamer may be damaged.
- Always make sure the water does not fall below the minimum level.

ELECTRICAL REQUIREMENTS

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

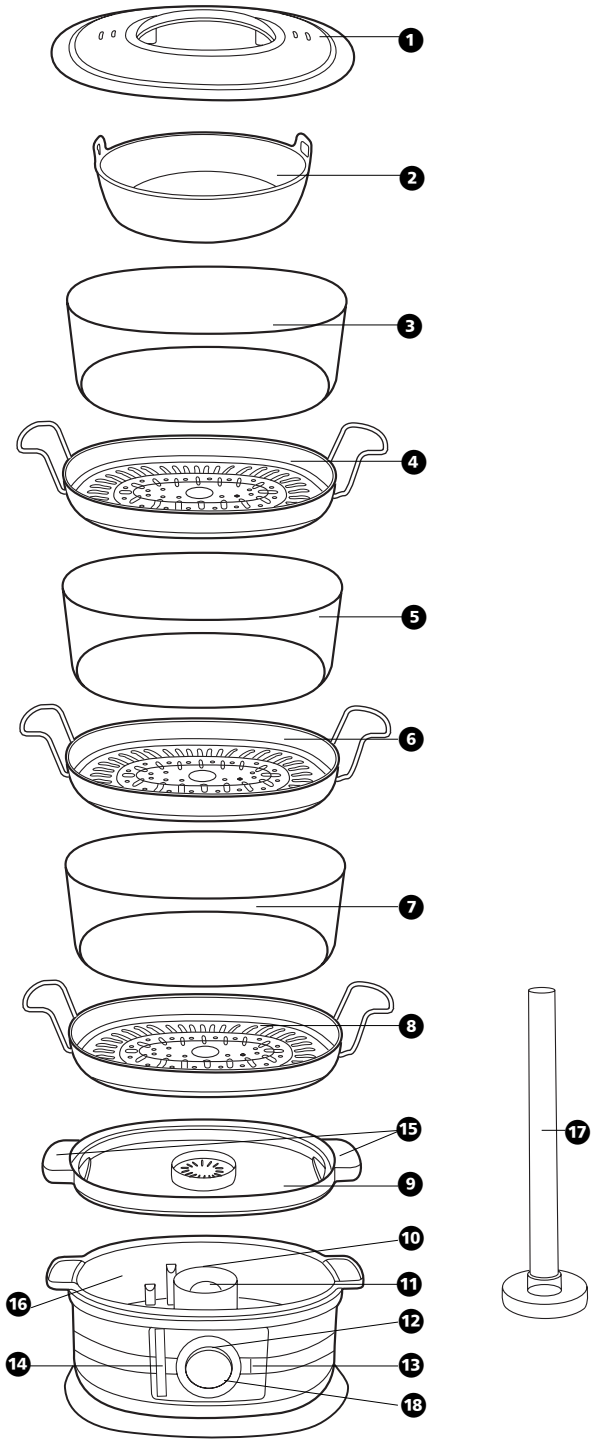
WARNING: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

Should the fuse in the 13amp plug require replacement, a 13 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

Features

1. Lid
2. Rice bowl
3. Top ring
4. Top tray
5. Middle ring
6. Middle tray
7. Bottom ring
8. Bottom tray
9. Drip tray
10. Mantle
11. Heater
12. 60 minute timer
13. Indicator light
14. Water level gauge
15. Add water hole
16. Main unit/water reservoir
17. Steam tube
18. Chrome dial



BEFORE USE

Before using your steamer for the first time, wash all parts except the main unit.

Using

1 Fill the water reservoir with water to the maximum level.
- Do not use broth or other liquids. Do not add anything to the water in the reservoir. The system is designed for use with cold water only, do not use hot water.

2 Put the mantle around the heater ⑩.

3 Fit the drip tray. The drip tray is used to collect juices so they can be used for gravies, sauces, soup or stock, etc.

4 Fit the clear rings to the steamer trays.
- Each plastic ring and tray is labelled either 'Top', 'Middle' or 'Bottom' to help you match the parts and assemble the unit. If you cannot read the markings on the rings and trays then the smallest ring and tray should be placed at the bottom, increasing in size from bottom to top.

5 Place food into the steaming bowls. According to the amount and kind of foods to be cooked, you can use one, two or three bowls as they stack on top of each other **A**.

6 Place the lid on the upper steaming bowl.

7 Plug into the electrical socket.

8 Refer to the cooking guide and adjust the timer for the desired cooking time, the on/off light will glow. Steaming will begin.

9 After the set time the on/off light will go out, the bell will ring and the steamer will switch off automatically. Using oven gloves or a cloth, promptly remove the steaming bowls.
- Do not remove the drip tray until it has cooled completely.

CONFIGURATIONS

Single bowl

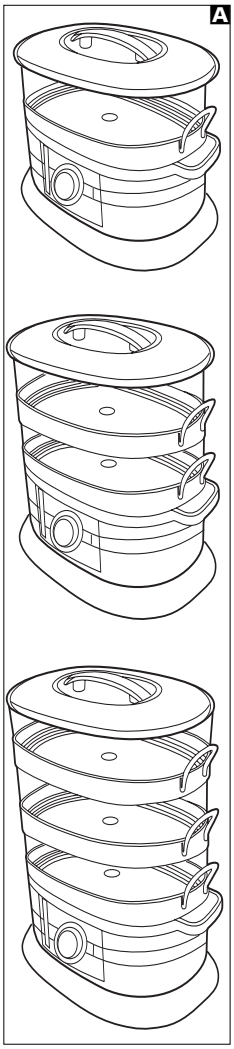
- Use one bowl for steaming one type of food such as peeled potatoes.
- Take care to arrange the food so that some of the holes in the bottom of the bowl remain clear, allowing steam to flow.

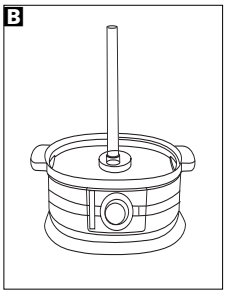
Two bowls

- Always place the largest pieces of food with the longest cooking time in the lower steaming bowl.
- Place different foods in the upper and lower bowls, be sure the flavours complement each other as condensation will drip from the upper bowl.
- If steaming meat, fish or poultry together with vegetables, always place the meat, fish or poultry in the lower bowl so that juices from the raw meat cannot drip onto other foods.

Three bowls

- Always place the largest pieces of food with the longest cooking time in the lower steaming bowl.
- Steaming times for food in the upper bowl are usually slightly longer so allow an extra 3-5 minutes due to a large volume of food being cooked and due to extra time being needed to reach temperature.
- If foods with different cooking times are being steamed start the food with the longest cooking time in the lower bowl.
- If steaming meat, fish or poultry together with vegetables, always place the meat, fish or poultry in the lower bowl so that juices from raw or partially cooked meat cannot drip onto other foods.
- If you want to steam a large quantity (three bowls) of 1 type of food or foods with the same cooking time, please see page 6 for 'Steam tube usage'.





Steam tube usage

- To equalise cooking times in all tiers, use the steam tube.
- Only use when you want to steam a large quantity of 1 type of food or foods with the same cooking time.

1 Put the mantle around the heater ⑩.
2 Fit the drip tray.
3 Fit the steaming tube to the drip tray **B**.
4 Place the bottom tray over the steam tube and align the tube to the hole in the bottom of the tray.
5 Fit the clear ring.
6 Arrange the food within the tier.
7 Fit the other tiers in the same way.
8 Refer to the cooking guide and set the timer for the desired time.
9 After the set time the bell will ring and the steamer will switch off automatically.
10 Using oven gloves or a cloth promptly remove the steaming bowls.

Refilling reservoir

- If steaming for a long period it may be necessary to add extra water.
- Fill with water through the 'add water hole' ⑮ by using a suitable filling jug.

Cooking rice

The steamer comes with a container that allows you to cook rice to perfection.

1 Add rice and water to the rice bowl in equal proportions.
2 Place the rice bowl with rice and water into a steaming tray, without the steam tube fitted.
3 Refer to the cooking guide and set the timer for the desired time.
4 After the set time the bell will ring and the steamer will switch off automatically.
5 Using oven gloves or a cloth promptly remove the steaming bowls.

HINTS AND TIPS

- Always ensure meat is placed below other food types.
- Steaming times stated in the cooking guide are only a guide. Times may vary depending on the size of the food pieces, spacing of the food in the steamer bowl, quantity of food, freshness of food and personal preference. As you become familiar with the steamer, adjust the cooking times as necessary.
- A single bowl of food, steams faster than with 2 or 3 bowls in use. Therefore, the cooking time for a larger quantity of food will be longer.
- For best results, use pieces of food that are similar in size. If pieces vary in size and layering is required, place smaller pieces on top.
- Do not crowd food in the steaming bowl or rice bowl. Arrange the food with spaces between pieces to allow for maximum steam flow.
- Always use the drip tray to prevent drips splashing.
- Never steam meat, poultry or seafood from frozen. Always completely thaw first.

Cooking guide

- The cooking times shown below are only a guide and should be adjusted according to suit your tastes.
- While the majority of foods cook in less than 60 minutes, longer cooking times may require adding additional water to the water reservoir. Follow refill instructions. Remember to reset the timer as the steamer will switch off when the timer runs out.

Food type	Bottom bowl	Middle bowl	Top bowl	Any tier with steam tube fitted
Rice	25-30 mins	30-35 mins	35-40 mins	25-30 mins
Fish	8-10 mins	10-15 mins	15-18 mins	8-10 mins
Poultry	25-28 mins	28-30 mins	30-35 mins	25-28 mins
Vegetables	15-30 mins	20-30 mins	25-35 mins	15-30 mins
Eggs*	18 mins	18-20 mins	20-25 mins	18-20 mins

*To cook eggs, for best results place on the bottom tier of the steamer.

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RECIPES

Dolmades (Makes 25)

1 medium red onion, finely chopped

2 tablespoons lemon juice

1 teaspoon unsweetened mint sauce

227g/8oz cooked white rice

1 teaspoon ground cumin

Salt and freshly ground black pepper

1 medium egg yolk

25 vine leaves

Lemon wedges and pickled chillies, to serve (optional)

1 Place the chopped onion in a small saucepan with the lemon juice and simmer for 3-4 minutes, stirring until softened. Remove from the heat and stir in the mint sauce, cooked white rice, ground cumin and plenty of seasoning. Bind together with egg yolk.
2 Prepare 25 vine leaves as directed on the packet. Drain well and dry using absorbent kitchen paper.
3 Lay each vine leaf, vein side up, on a board. Place a spoonful of rice in the middle. Fold in two parallel sides of the leaf and roll up the leaf to encase the stuffing completely.
4 Place in the bottom tier and cook for 10 minutes until hot. Drain and serve warm with the lemon wedges and pickled chillies, if desired.

Preparation time and cooking time approx. 40 minutes.

Cod in Parsley Sauce (serves 4)

4x170g/6oz skinless thick cod fillets or cod loin

1 teaspoon finely grated lemon rind

Juice of 1 small lemon

Salt and freshly ground black pepper

8 bay leaves

2 level teaspoons cornflour

142ml/1/4 pint skimmed milk

142ml/1/4 pint fish or vegetable stock

113g/4oz low fat natural fromage frais

4 tablespoons freshly chopped parsley.

1 Place the fish in the bottom tier of the steamer, sprinkle with lemon rind, juice and black pepper. Add the bay leaves, cover and steam for 7-8 minutes until cooked through.
2 Meanwhile blend the cornflour with a little of the milk to form the paste. Pour into a saucepan with the rest of the milk and the stock. Bring to the boil, stirring, and cook gently for 1 minute until thickened.
3 Remove from the heat and cool for 5 minutes. Stir in the fromage frais and parsley. Season to taste and return to heat. Heat through over a low heat until hot, do not allow to boil.
4 Drain the fish and discard the bay leaves. Place on warmed plates and spoon over the sauce.

Accompany with fresh vegetables.

Preparation time and cooking time 20 minutes.

Steamed Chicken Breasts with Leek Stuffing (serves 4)

4x142g/5oz skinless chicken breasts

2 leeks, finely chopped

284ml 1/2 pint chicken stock made with Bovril

227g/8oz soft cheese

Skimmed milk

1 teaspoon fresh thyme, chopped

Salt and freshly ground black pepper

1 Make a deep horizontal cut nearly all the way through each chicken breast.
2 Place the leeks in a saucepan with the stock, bring to the boil then simmer for 10 minutes until the stock has evaporated and the leeks have softened.
Leave to cool.
3 Once cold, mix the leeks with the thyme and season with salt and pepper.
4 Stuff into the cuts in the chicken.
5 Season the chicken and steam for 25 minutes.

Preparation time 10 minutes, plus cooking time.

Cooking time 35 minutes.

Steamed Lemon and Thyme Couscous with Courgettes (serves 4)

227g/8oz couscous

284ml/1/2 pint vegetable stock

Juice and zest of 1/2 lemon

1 tablespoon chopped fresh thyme

283g/10oz courgettes, cut into 1cm/1/2in cubes

Salt and freshly ground black pepper

113g/4oz cherry tomatoes halved

1. Place the couscous in a bowl and pour over the hot stock. Add the lemon zest, lemon juice and thyme. Cover with cling film and leave for 5 minutes.
2. Sprinkle the courgettes with salt and pepper and place in the bottom tier of the steamer.
3. Line the middle tier with a clean J-cloth or muslin and spoon the couscous into the middle. Cover and steam for 8 minutes.
4. Spoon the couscous into a bowl and stir in the courgettes followed by the cherry tomatoes.
   Serve hot or cold.

Preparation time 15 minutes.

Cooking time approximately 13 minutes.

Steamed Caribbean Fish (serves 4)

4x 170g/6oz red snapper

1420ml/1/2 pints water or fresh fish stock

2 bay leaves

1 sprig fresh parsley

1 sprig fresh thyme

1 onion, thinly sliced

For the marinade;

Juice of 2 limes

3 garlic cloves, crushed

4 allspice berries, crushed

1 fresh red chilli, de-seeded and chopped

Salt and freshly ground black pepper

1. Prepare the fish: snip off the fins with scissors, cut off the heads and scrape off the scales with a kitchen knife. Slit down the belly and remove the guts. Wash each fish thoroughly under running cold water, then pat dry with kitchen paper.
2. Mix all the marinade ingredients together. Place the fish into a shallow dish and pour the marinade over the top. Leave in a cool place for at least 30 minutes.
3. Remove the fish from the marinade and place in the bottom tier.
   Steam for 18-20 minutes.

Preparation time 15 minutes, plus marinating.

Cooking time 18-20 minutes.

Steamed Chicken Pepper and Lime Skewers (serves 4)

4x142g/5oz skinless chicken breasts, cut into 2.5cm/1inch pieces

1 garlic clove

Crushed juice and zest of 1 lime

8 bamboo skewers

1 red pepper, de-seeded and cut into 2.5cm /1inch pieces

Salt and freshly ground black pepper

2 tablespoons chopped coriander

1. Place the chicken pieces in a bowl and stir in the garlic and juice and zest of the lime.
   Leave for 10 minutes.
2. Thread the chicken pieces onto the skewers alternating with the peppers.
3. Season with salt and pepper and place in the bottom tier for 15 minutes.

Just before serving, sprinkle with coriander.

Preparation time 15 minutes, plus marinating.

Cooking time 15 minutes.

Steamed Seafood Skewers (serves 4)

2 garlic cloves

Crushed juice of 2 lemons

2 teaspoons fresh basil leaves, finely chopped

560g/1lb 4oz monkfish or kingclip fillets, cut into 2.5/1inch pieces

16 large raw peeled prawns

8 bay leaves

Salt and freshly ground black pepper

1. Mix the garlic lemon juice and basil together in a bowl. Mix in the fish and leave for 5 minutes.
2. Take 4 wooden skewers and thread the fish, fennel, prawns and bay leaves alternately onto each skewer.
3. Place the skewers in the bottom tier, season with a little salt and pepper for 5-8 minutes.

Preparation time 15 minutes, plus marinating.

Cooking time 5-8 minutes.

Steamed Spicy Meatballs with Tomato Salsa (serves 4)

750g/1lb 10oz extra lean beef mince

1 onion, finely chopped

1 tablespoon fresh parsley, finely chopped

1 garlic clove, crushed

2 teaspoons ground cumin

2 teaspoons ground coriander

1/2 teaspoon cinnamon

1/2 teaspoon cayenne pepper

1 egg, beaten

Salt and freshly ground black pepper

For the salsa:

8 tomatoes, peeled, de-seeded and diced

2 spring onions, finely chopped

2 tablespoons passata

1 tablespoon fresh thyme, finely chopped

1. Place all the ingredients for the meatballs in a large bowl and mix thoroughly. Season generously and with wet hands shape the meat into golfball-sized rounds.
2. Place the meatballs in the bottom tier and steam for 20 minutes.
3. Mix together all the ingredients for the salsa and serve cold with the meatballs.

Preparation time 30 minutes.

Cooking time 20 minutes.

Steamed Pork Rolls with Chinese Vegetables and Ginger (serves4)

4x113g/4oz pork escalopes

1 garlic clove, crushed

2 tablespoons soy sauce

113g/4oz baby whole sweetcorn, halved length ways

85g/3oz mange tout

4 spring onions, sliced

2.5cm/1inch piece root ginger, peeled and finely sliced.

1. Place the pork escalopes between two sheets of cling film and lightly beat out to 5mm/1/4inch thickness. Place in shallow bowl.
2. Mix the garlic clove and soy sauce together and pour over the escalopes. Leave for 10 minutes to marinate.
3. Lay out the escalopes on a board and pile a small handful of the vegetables and ginger in the middle of each piece of meat. Roll up and secure with a toothpick. Place in the bottom tier. Steam for 18-20 minutes

Preparation time 20 minutes, plus marinating.

Cooking time 20 minutes.

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CARE AND CLEANING

WARNING: Allow steamer to cool before washing. Turn timer to off and unplug from the mains socket.

Bowls, lid and drip tray

The clear rings, trays and drip tray may be washed in a dishwasher (top rack only). Prolonged dishwasher use could discolour these parts. Alternatively, wash in hot soapy water, rinse and dry thoroughly. The lid must be washed by hand.

Steamer base

The steamer base may be wiped with a clean, damp cloth. Wipe dry with a soft cloth.

Do not use abrasive cleaners to clean any part of the steamer.

WARNING: Do not immerse the steamer base, cord or plug in water or in any other liquid.

DEDICATED HELPLINE

If you have any difficulty with your appliance, do not hesitate to call. We are more likely to be able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your enquiry quickly:

- Name of the product.
- Model number as shown on the underside of the appliance or rating plate.
- Serial number.

UK Helpline	**0870 0602612**
Replacement Parts	**0870 1676643**
Ireland Helpline	**1800 409119**

YOUR FIVE YEAR GUARANTEE

Available on registration

This 5 year guarantee is only valid when registered directly with Morphy Richards. If you do not register your product it is guaranteed for 2 years.
To validate your 5 year guarantee, telephone our consumer helpline.
Once you have registered your product you will receive written confirmation from Morphy Richards, please retain this information.
Please refer to 2 year guarantee for more details

YOUR TWO YEAR GUARANTEE

It is important to, retain the retailers receipt as proof of purchase. Staple your receipt to this back cover for future reference.
Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced. If the fault develops after 28 days and within the guarantee period from the original purchase date, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown. You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase.
Subject to the exclusions set out below (see Exclusions) the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.
If for any reason this item is replaced during the guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the guarantee the appliance must have been used according to the instructions supplied.

EXCLUSIONS

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.

2 The appliance has been used on a voltage supply other than that stamped on the product.

3 Repairs have been attempted by persons other than our service staff (or authorised dealer).

4 Where the appliance has been used for hire purposes or non domestic use.

5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

For electrical products sold within the European Community. At the end of the electrical products useful life it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

Morphy Richards products are intended for household use only.

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.

morphy richards®

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